

PATENT ABSTRACTS OF JAPAN

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(54) PREPARATION OF POROUS DESSERT FOOD PACKED IN CONTAINER

(57)Abstract:

PURPOSE: To obtain a two-layer porous dessert food, by preparing the first mixture of sugar, the white, and a gelatinizing agent, the second mixture dissolving sugar and the gelatinizing agent, and the third mixture containing the first and the second mixtures and other components, packing the third mixture to a container.

CONSTITUTION: The white is blended with sugar and a gelatinizing agent such as agar, carrageenan, etc. and frothed fully to give the first mixture. While sugar and the gelatinizing agent are dissolved in water, and yogurt is added to the solution, to give the second mixture. The first mixture is blended with the second mixture, spice, lactic acid, sodium metaphosphate with stirring to give the third mixture containing foams wholly, which is fed to a container and sterilized, to give a product.

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